



## **FLORENCE FIRE DEPARTMENT**

144 E. Palmetto St., Florence, SC 29501

### **Prior to Operation**

The Fire Marshal and/or Fire Inspector(s) from the Florence Fire Department have the right to perform a Fire Inspection prior to opening of any vendor operation. An unsatisfactory inspection may disqualify your participation in the festival.

### **Tents, Cooking and Non-cooking**

- All tents and/or membrane structures, as well as any attachments shall be adequately roped, braced and anchored to withstand the elements of weather and prevent against collapsing.
- Cooking tents shall be flame resistant, with a permanently affixed acceptance label.
- Smoking shall not be permitted in tents, canopies, trailers, booths or membrane structures. Approved "No Smoking" signs shall be conspicuously posted.
- LP-gas containers shall be located outside of temporary structures. Safety release valves shall be pointed away from the tent, canopy or membrane structure. Free standing LP tanks shall be **at least five (5') feet** from any tent, trailer or booth.
- There shall be **at least three (3') feet** clearance between deep fat fryers and charcoal cooking.
- Flammable and combustible liquids shall be stored outside in an approved manner not in or under tents, canopies, trailers or membrane structures.

### **Electrical Power**

- Generators and other combustion power sources shall not be in or under tents, canopies, trailers or membranes structures.
- Refueling of generators and other combustion power sources shall be performed in an approved location not less than 20 feet from tents, canopies, trailers or membrane structures.

- Electrical cords shall be compatible with anticipated load (minimum 12 AWG is required), UL rated for outdoor and wet locations, be in good condition, secured to prevent trip hazards, and not be placed in the public's traffic paths.
- No multi-plug adaptors will be allowed. Power strips shall be surge protected with a breaker reset and UL rated.

### **Fire Extinguishers**

- All cooking tents, booths and trailers shall be equipped with a fire extinguisher with a minimum rating of 2A:10 BC and it must be accessible at all times.
- All facilities with deep fat fryers shall be equipped with an extinguisher rated for class "K" fires accessible at all times.
- Facilities cooking using deep fat frying and normal cooking devices will be required to have both types of extinguishers.
- Each generator or combustible power source shall be equipped with a fire extinguisher with a minimum rating of 2A:10 BC and shall be located near the generator and accessible at all times.
- **ALL** required fire extinguishers **shall be** properly serviced and tagged by a **licensed** fire extinguisher company within the past year. Licensed fire extinguisher companies can be found in the Yellow Pages under Fire Extinguishers.
- Automatic Fire extinguishing systems shall be tagged and serviced within six (6) months of the event date by a company licensed to service/install hood suppression systems.